

# MAINTAIN A SAFE FOOD BAR

**Hold all PHF at proper temperatures**

**Hot foods 140°F or above**

**Cold foods 41°F or below**

- Take food temperatures every 2-3 hours  
If food is in the temperature danger zone, take corrective actions  
(*REHEAT, QUICK CHILL or DISCARD*)
  - Stir foods frequently to distribute the temperature  
Do not add fresh food to old  
*“FIRST IN, FIRST OUT”*
- Trained food employees must monitor self-service food bars
  - Require customers to use clean plates and bowls for return trips to the food bar
  - Post signs
- Protect foods from contamination
  - Provide proper serving utensils and sneeze guards



*Hot Holding*



*Cold Holding*